



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Marlborough Rosé 2022



Babich developed the first vineyard to achieve sustainable registration in New Zealand. With our ongoing commitment to protect the environment through only implementing sustainable practices in all our vineyards, it was a logical progression to move to the next step and investigate the benefits of an organic approach to viticulture.

INFORMATION

Grape Varieties	63% Sauvignon Blanc; 18% Pinot Gris; 7% Chardonnay; 6% Pinot Noir; 4% Grüner Veltliner; 2% Gewürztraminer.
Region	Marlborough
Sub Region	Wairau Valley
Vineyard	Headwaters Vineyard
Harvest method	Machine
Harvest dates	Various
Harvest Analysis	21.5 Brix; pH 3.10; TA 8.0g/L (averaged)
Processing	Quickly crushed and destemmed.
Fermentation vessel	Stainless steel tank.
Fermentation	20% wild yeast ferment, the balance inoculated.
Malolactic	15%
Maturation	4 months on lees
Fining	Pea Protein
Filtration	Yes



SUSTAINABLY CRAFTED
NEW ZEALAND WINE





BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Marlborough Rosé 2022



TECHNICAL NOTES

Alcohol	13.0%
TA	5.6 g/L
pH	3.34
Residual sugar	3.1 g/L

WINEMAKER NOTES

Orchard fruits, lime, redcurrant and apple.

Juicy and fleshy upfront with lots of fresh fruit, including Braeburn apple and raspberry, and a nice creamy feel. Spicy length with lingering minerality.

Recommended food

Would be a perfect accompaniment to a summer picnic or alongside spicy Indian cuisine.

First vintage	2022
---------------	------

AWARDS



SUSTAINABLY CRAFTED
NEW ZEALAND WINE

